

# Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: <b>12/18/2023</b>	Time in: <b>10:50</b>	Time out: <b>12:45</b>	License/Permit # <b>FS-0001980</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
----------------------------	--------------------------	---------------------------	---------------------------------------	-----------	---------------	---------------------------

Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	<b>TOTAL/SCORE</b>
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	--------------------

Establishment Name: <b>Casa Mama</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>20/80/B</b>
✓ Number of Violations COS: _____			

Physical Address: <b>108 S Goliad</b>	Pest control : to email/last 6-2022	Hood CJ/12-8-2023	Grease trap : to email/last 6-2022	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
--	--	----------------------	---------------------------------------	---

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

### Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓					✓					
<b>3</b>						✓					
<b>3</b>						<b>Preventing Contamination by Hands</b>					
	✓					✓					
	✓					✓					
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
	✓					<b>Water/ Plumbing</b>					
<b>3</b>						✓					
	✓					✓					

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					W					
	✓					2					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					W					
<b>Consumer Advisory</b>						2					
	✓					✓					

### Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
<b>1</b>						<b>Physical Facilities</b>					
<b>1</b>						1					
	✓					✓					
<b>1</b>						✓					
<b>Proper Use of Utensils</b>						1					
<b>1</b>						✓					
<b>1</b>						✓					

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Alan Reyes</i>	Print: <b>Alan Reyes</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Casa Mama</b>	Physical Address: <b>108 S Goliad</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-0001980</b>	Page <b>2</b> of <b>2</b>
---	--	------------------------------------	---------------------------------------	---------------------------

**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot holding unit/beef enchiladas	91	cheese/sour cream	46	beans, chicken	40/41
chicken enchiladas	71	salmon	46	beef/cheese	41/41
queso	145	raw chicken	44	tomatoes	41
rice	154	raw beef	48	reach in freezer ambient	2
chicken on counter	121	potatoes	49	white freezer ambient	10
cold top/cut beef	56-64	soup on stove	192	reach in cooler/flan	41
brisket	53	soup on stove	187		
cut chicken	41	WIC/beans	41		

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 113F equipped with soap and paper towels
38	Always thaw under running cool water or pull thaw in WIC/never in standing water
3	Hot holding unit ambient 104F/turned up
	Enchiladas made an hour previous/must hot hold at 135+F
	Will reheat to 165+F as had been prepped an hour ago
2	Cold top not cold holding at 41F or below. Discarded all TCS made previous evening. If pulled from WIC this morning an hour previous, placed back in WIC to be used first
	Owner called for repairs to come today for cold top/not to be used until repaired
W	Avoid overstacking foods in cold top/to cold hold at 41F or below
W	When using an ice slurry to cool, make sure ice and water is up to product level/2 hours to 70 then 4 hours to 41F
32	Rusty shelves under dish pit landing
45	to clean walls, floors under dishwasher, mold and food debris
	Dishwasher sanitizing at 100ppm chlorine sanitizer
	Line hand sink 100+F equipped with soap and paper towels
	3 comp sink 117F
	Sani bucket at 100 ppm chlorine sanitizer
36	Must store wiping cloths in sani buckets, not on aprons on prep areas
28	To date mark all foods not used within 24 hours/to discard after 6 days
45	Need to clean floors drains, food debris, could attract pests
45/42	Need to clean throughout/ floors, walls, equipment
32	Some rusty shelves in WIC
	Warewash hand sink 139 F equipped
45	Some broken tiles/to be repaired
42	To clean inside reach in freezer/food debris
39	Use a handled scoop in salt, etc
40	Avoid using foil to line shelves
10	Clean inside soda boots/slime
35	Store employee drinks low and separate/not in bar hand sink/keep accessible
	3 comp bar sink 110F, hand sink 100+F equipped

Received by: (signature) <i>Alan Reyes</i>	Print: <b>Alan Reyes</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

Form EH-06 (Revised 09-2015)